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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
OFFICE OF INFORMATION

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In 3 Hh

Housekeepers' Chat Wed., April 18, 1928.

(NOT FOR PUBLICATION)

Subject: "House Dresses for Summer Days." Written by Maude Campbell, Assistant Specialist in Clothing, Bureau of Home Economics, Program includes menu and recipes.

Bulletin available: "Fitting Dresses and Blouses."

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The last time I visited Miss Campbell, of the Bureau of Home Economics, I admired the three pictures from Godey's Lady's Book, which hang in her sewing room.

"They are quaint, old-fashioned ladies," said Miss Campbell, "but how thankful I am that we're not wearing such volumes of cloth today. There must be from 12 to 15 yards of material in each one of those dresses. Think of the time it took to make all those ruffles, bows, laces, bindings, boning, and frills. They were made by hand, too, for there were no clothing factories in those days.

"Aren't the dresses long? They had to be -- no genteel lady of the 1860's allowed her ankles to be seen. And she wore her corsets laced so tightly that it must have been very difficult to draw a good deep breath. Godey's ladies would be sadly out of place, in 'these most brisk and giddy-paced times.' The modern woman could cut three, and sometimes more, dresses from the same amount of material that Godey's ladies used in one dress. Really, if we worked fast, we could make three house dresses in less time than was spent on one of those old-fashioned garments, Aunt Sammy."

Miss Campbell's comment gave me an idea, and I lost no time in asking her if she'd like to say a few words to my radio friends, about modern house dresses.

"Surely," said she, "there's nothing I'd rather talk about, on an April morning."

Here's what Miss Campbell has to say, about "Summer House Dresses":

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"Where is there a woman or a girl who does not get a thrill from wearing a house dress made of one of the charming prints that can be found in any dry goods store of today? There are so many pretty designs and colors, and simple trimmings are so easily planned and made. Those of us who like bright colors, but find them difficult to wear in street dresses, may indulge in a number of gay morning dresses. Choose a fabric that is sun-fast and tub-fast. If you select a print that is good-looking without trimming, so much less work in making it up; if you want a little trimming, make it of the plainest sort. A housedress of cotton print is attractive trimmed with bands of plain material, matching one of the colors in the dress. Scraps of a left-over print may be used as bands on a dress of plain material. Some manufacturers are now making plain colors which exactly match a

color in the prints they make. And there is an almost endless variety of bias bindings on the market, in fast colors.

"In making a house dress, choose the simplest of styles. If the sleeves are to be short, the kimono style is the easiest to make and to iron. Be careful to make the kimono sleeves wide enough that there is no severe strain on the curved seams, and be sure to stitch a piece of straight cloth in with this curved seam, to prevent its tearing out easily. Raglan sleeves are extremely easy to make, and very satisfactory for house dresses. Set-in sleeves take a little longer to make, and are not so easily ironed, but they are the best-looking on the stout woman, if properly fitted.

"Now, about the seams. French seams make the neatest finish, but on material which does not ravel easily, plain seams, one-half an inch wide, are very practical. Stitching the seam twice, a quarter of an inch apart, will hold the edge so that it will never pull out, on fabrics not easily raveled.

"If a collar is used, make it as simply as possible. You may want a belt, too. A belt almost always improves the appearance of a dress. Make slots on the underarm seams, run the belt through these, and it will stay in place. Every house dress should have at least one pocket.

"Be as careful about the length of your house dress as you are about the length of your street dress. For you want your family to see you in pretty dresses-- dresses with correct proportions, and becoming lines. Make your house-dresses with wide hems, so that they can be lengthened in case they shrink.

"One of the handiest house dresses I know of is the smock. It should open all the way down the front. Be sure to choose materials of bright and cheerful colors. As a house dress, a smock is most attractive, easy to wear, and easy to iron; but as an apron, to slip on over a better dress, a smock is almost indispensable.

"For instance, you may come in from an afternoon abroad, and do not wish to change your dress before preparing dinner. Then is the time to have a smock hanging ready in the kitchen, to cover your dress completely. Again, you may be having guests for dinner, and want to look your best. You know there won't be time to change your dress after getting dinner on the table. So dress early, cover your dress completely with a pretty smock until dinner is served, then presto, change! the smock stays in the kitchen, and you are a well-dressed hostess."

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This concludes Miss Campbell's talk on House Dresses. I liked particularly what she said about smocks. They're one of the handiest costumes ever invented, I think. Miss Campbell haswritten a bulletin, called "Fitting Dresses and Blouses," which you may have for the asking. I'll be glad to send it to you.

Now if you'll take your radio notebooks and your radio pencils, I'll give you a radio menu, and two radio recipes. The menu, first: Pan-Broiled Ham; Asparagus on Toast; Buttered Beets. Broiled Canned Peaches; and Baked Indian Pudding.

The recipe for Pan-Broiled Ham is easy. Select a slice of ham, about 1/2 inch thick. Wipe the ham. If it is very salty, cover with cold water, bring to the boiling point, and discard the water. Then place the ham in a hot skillet, sear first on one side, and then on the other. Cover tightly, and continue the cooking, over low heat, for 25 to 30 minutes. Turn the ham, once or twice, during this time. If it has not browned sufficiently, remove the cover of the skillet for a few minutes at the end of the cooking period. Serve on a hot platter, and garnish with parsley. A little hot water, poured into the skillet, makes a tasty thin brown gravy to serve over the ham. If desired, cream gravy may be made by adding flour and milk.

The next recipe is for Broiled Canned Peaches, to be served with the Meat Course. If you have no broiling oven, you can bake these peaches, in the ordinary way. You'll like them a lot, with the Pan-Broiled Ham.

For the Broiled Canned Peaches, you will need:

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| 8 or 10 halves of large, firm canned peaches | 1/2 cup fruit juice |
| 1/4 teaspoon salt | 1 tablespoon butter, and |
| | 1 tablespoon sugar |

To repeat the ingredients for Broiled Canned Peaches: (Please repeat)

Drain the fruit. Place the peaches, pit side up, close together, in a shallow pan or baking dish. Sprinkle the salt and sugar over each piece, and dot with the butter. Pour the fruit juice in the bottom of the pan. Place under the flame of the broiling oven, and allow the peaches to cook slowly until lightly browned. Serve hot, with the meat course.

The recipe for Baked Indian Pudding is in the Radio Cookbook, on page 58. Serve it hot with cream, or with vanilla ice cream, and you'll think it's one of the niftiest desserts you ever served.

To repeat the menu: Pan-Broiled Ham; Asparagus on Toast; Buttered Beets; Broiled Canned Peaches: and Baked Indian Pudding.